



I swear when my hubby and I ate this, we stuffed ourselves silly. We both needed help to get in bed

## Description

## Ingredients

- 1 lb Italian sausage, casings removed
- 1 large onion, sliced
- 4 cloves garlic, minced
- 1 bell pepper, sliced
- 1 can (14.5 oz) diced tomatoes, undrained
- 1/2 cup dry red wine
- 1 cup chicken broth
- 1 tbsp tomato paste
- 1 tsp dried basil
- 1 tsp dried oregano
- 1/2 tsp red pepper flakes
- Salt and pepper to taste
- 8 oz wide egg noodles
- 1/2 cup grated Parmesan cheese
- Fresh basil, for garnish

## Preparation

1. In a skillet over medium heat, brown the Italian sausage, breaking it into small pieces as it cooks.
2. Transfer the cooked sausage to your slow cooker, then add the sliced onion, garlic, and bell pepper.
3. Pour in the diced tomatoes with their juice, red wine, chicken broth, and tomato paste.
4. Sprinkle in the dried basil, oregano, red pepper flakes, and season with salt and pepper.
5. Stir everything to combine, then cover and cook on low for 6-8 hours.
6. About 20-30 minutes before serving, cook the egg noodles according to package directions until al dente. Drain and stir them into the slow cooker.
7. Taste and adjust seasonings if necessary, then sprinkle grated Parmesan cheese over the top.

8. Garnish with fresh basil just before serving.

## Variations & Tips

For a lighter version, try using turkey sausage instead of pork. If you prefer a vegetarian option, you can substitute the sausage with a plant-based meat alternative or more vegetables such as zucchini and mushrooms. Additionally, experimenting with different types of pasta like pappardelle or even gluten-free noodles can tailor the dish to your dietary needs. Feel free to add a splash of heavy cream for a richer sauce.

## Category

1. Granda Recipes

## Date

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